



NO. 14 RESTAURANT



MICHELLIN GUIDE RECOMMENDED 2022/2023

CONTEMPORARY IRISH CUISINE

Welcome to No. 14 Restaurant

Our Story

Established in 2019, James Mulholland opened No.14 Restaurant to deliver contemporary Irish Cuisine with an emphasis on local produce. James prides himself on supporting local suppliers and farmers.

Suppliers

- Keenan's Seafood Shellfish
- Richard Orr Potatoes
- Springmount Farm Eggs
- Stonebridge Cottage Farm Pork
- Lisdergan Moilled Beef
- Draynes Farm Dairy
- French Village Bakery
- Glasswater Farm Organic Veg
- Thornhill Farm Duck

Our menus are season based and so, are subject to changing environmental factors. Please speak to a member of the team if you have any queries.

Food Allergies and Intolerances

Please speak to our staff about ingredients in your meal when making your order

Michelin Guide Recommended 2022/2023.

No. 14

From The Grill Menu

We Use Irish Moiled Beef In Our Menus.
Always Supporting Local Farmers.

Bavette, Frites, Sauce Diane, £24.00
Buttered French Beans

Illet Mignon, Montpellier Butter, £34.00
Fat Chips, Peas & Watercres

Beef Burger, Gubbeen Cheese, £18.00
Black Bacon Jam, Pickled Onion,
Brioche Bap & Frites

Stonebridge Cottage Rare-Breed £22.00
Pork Chop, Duck Egg, Fries

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SIDES

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| Pomme Frite (Add Garlic Or Parmesan 50p) | £4.00 |
| Brassica, Caraway Butter | £4.00 |
| Buttermilk Mash | £4.00 |
| Duck Fat Chips | £4.00 |
| Sprouts, Bacon & Hazelnut | £4.00 |
| Green Salad | £4.00 |

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